

EPICUREAN

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SEAFOOD & SUSHI

South Australian Oysters **(A)**
Chilled U15 Prawns **(A)**
Crawfish **(I)**
Chilled Blue Swimmer Crab **(I)**
Prawn & Squid Salad, Sweet Chilli Dressing **(M)** (DINNER & WEEKEND LUNCH ONLY)
Chilled Jonah Crab Claw **(I)** (WEEKEND ONLY)
Clams, Miso Dressing **(I)** (DINNER & WEEKEND LUNCH ONLY)
Mussels, French Vinaigrette **(I)**
Assorted Sushi **(M)**
Tuna Sashimi **(I)**
Salmon Sashimi **(A)**

Condiments
Hot Pimento Aioli, Cocktail Sauce, Verjuice,
Finger Lime Mignonette Dressing, Nam Jim,
Ponzu, Lemon Wedges
Wasabi, Soy, Pickled Pink & White Ginger, Gojuchang, Pickled Daikon,
Pickled Lotus Root, Wakame,
Sesame Soy Dressing

ON THE CARVERY

Roast Beef
Prime Ribs (WEEKEND DINNER ONLY)
Rosemary & Garlic-Marinaded Leg of Lamb
Cinnamon Star Anise Crispy Pork Belly (DINNER & WEEKEND LUNCH ONLY)
Harissa Lamb Rack (WEEKEND DINNER ONLY)
Truffle-Marinaded Roast Turkey Breast (WEEKEND DINNER ONLY)
Italian Coiled Sausage
Three Cheese & Basil Flat Bread
Yorkshire Pudding

Condiments
Roasted Onion Beef Jus, Tasmanian Horseradish,
Apple Sauce, Caramelised Onion, Honey Mustard,
Mint Sauce, Gravy

Seafood Origin Source | **(A)** Australia **(I)** Imported **(M)** Mixed
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A 20% surcharge applies on all Public Holidays.

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ASIAN

Kung Pao Chicken
Massaman Beef Curry
Korean Chilli Pork
Singaporean Chilli Crab **(I)** (DINNER & WEEKEND LUNCH ONLY)
XO Clams, Fried Rice **(I)**
Honey & Lemon Fish **(I)**
Truffle-Flavoured Edamame
Prawn Toast **(I)** (WEEKEND DINNER ONLY)
Rice
Vegetarian Stir-Fried Noodle
Stir-Fried Vegetables

Condiments

Prawn Crackers **(I)**, Chilli Oil, Soy, Sambal

INDIAN

Butter Chicken
Achari Chicken Tikka
Lamb Sukka (DINNER & WEEKEND LUNCH ONLY)
Kerala Fish Curry **(I)** (DINNER & WEEKEND LUNCH ONLY)
Lamb Biryani (WEEKEND DINNER ONLY)
Pea & Cumin Pulao
Dal Palak
Paneer Kali Mirch
Onion Bhaji (WEEKEND DINNER ONLY)
Assorted Indian Bread
Zeera Aloo
Vegetarian Samosa

Condiments

Kachumber Raita, Mint Chutney, Pickled Mango,
Tomato Chutney

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WESTERN

Bourbon Pork Ribs (DINNER & WEEKEND LUNCH ONLY)
Braised Beef Brisket, Jus (WEEKEND DINNER ONLY)
Grilled Chicken, Mushroom, Thyme
Barramundi, Green Goddess, Tomato Salsa (I)
Fried Flat Head Fish, Tartare Sauce (I)
Salmon, Green Goddess, Tomato Salsa (I) (WEEKEND ONLY)
Pumpkin & Ricotta Ravioli, Three Cheese Sauce
Moroccan Cauliflower Bites (DINNER & WEEKEND LUNCH ONLY)
Prawn Bites (I)
Shepard's Pie
Truffle Mashed Potato
Herb-Roasted Butternut, Parsnips, Asparagus
Charred Broccolini, Pickled Shallot (WEEKEND DINNER ONLY)
Cajun Potato Wedges
Onion Rings (DINNER & WEEKEND LUNCH ONLY)
Caponata
Seasonal Vegetables
Honey & Chilli Corn Ribs

CHEESE & CHARCUTERIE

Camembert, Cheddar, Truffle Manchego,
Gorgonzola, Torndirup Native Herb (DINNER ONLY),
Stracciatella (WEEKEND ONLY)
Prosciutto, Finocchiona, Hungarian, Sopressa, Coppa
Grissini, Lavosh, Pear Paste, Quince Paste,
Assorted Nuts & Dried Fruits, Walnut & Sundried Australian Currant Bread

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ARTISAN BREAD DISPLAY

Rustic Baguette, Ciabatta, Rye Bread, Laugen, Pretzel, Sourdough,
Wholemeal & Seeded Bread Rolls, Assorted French Breads

SALAD BAR

Watermelon, Feta, Mint, Poppy Seeds
Pesto-Marinaded Tomato, Olives, Red Onion
Broccoli, Sour Cream, Sundried Tomatoes
Chickpeas & Corn, Tamarind Dressing
Vietnamese Noodle Salad
Turkey, Roasted Potato, Ranch Dressing
Mixed Greens
Thai Beef Salad (DINNER ONLY)
Mixed Seafood Salad, Octopus (M) (DINNER ONLY)

SOUP

Sweet Corn & Crab Meat Soup (I)
Carrot & Coriander Soup

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DESSERT CUBE

Cakes

Banana & Caramel Coffee Cake
Matcha & Passionfruit Tiramisu
Dark Chocolate Mousse, Szechuan Pepper
Green Tea & Mandarin Gateaux
White Chocolate & Raspberry Gateaux

In Glasses & Individuals

Mango Cream, Lemongrass Coconut
Ginger Custard Cream, Blood Peach
Raspberry Choux
Passionfruit Cheesecake, Black Sesame Cream
Mini Vanilla Cream Bun, Crystal Sugar
Dark Chocolate Ganache, Soy Red Bean

Hot Desserts

Milk Chocolate Pudding Almond, Goji Berry
Vanilla Bread & Butter Pudding

On Display

Ice Creams, Sorbet & Condiments
Coconut & Vanilla Marshmallow
Dark Chocolate Cupcake
Coconut & Pineapple Friand, Green Tea Frosting
Chocolate Bark
Chocolate & Lavender Tart
Madeleine
Assorted Pâte de Fruits
Dark & White Chocolate Rocky Road
Assorted Cut Fruits
Assorted Whole Fruits
Lemon & Lime Tartlet
Egg Custard Tart

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